

**39182 and 39183—Continued.**

dried to the same extent as that set apart for home consumption, and naturally so, since the loss in weight is considerable. But mahua is eaten extensively while fresh. In the dried form it is cooked and eaten along with rice and other grains or food materials. Before being eaten the dry corolla tubes are beaten with a stick to expel the stamens; the quantity required is then boiled for six hours or so and left to simmer until the water has been entirely evaporated and the mahua produced in a soft, juicy condition. Tamarind or sal (*Shorea robusta*) seeds and gram (chick-pea) are frequently eaten along with mahua. By the better classes it is fried with ghi (butter) or with mahua oil. It is extremely sweet, but the power to eat and digest this form of food is an acquired one, so that few Europeans are able to consume more than one flower without having disagreeable after effects. Sometimes the mahua is dried completely, reduced to a powder, and mixed with other articles of food. In that condition it is often baked into cakes. Sugar may also be prepared from the flowers, or they may be distilled and a wholesome spirit prepared, the chief objection to which is its peculiar penetrating smell of mice. Nicholls estimated that in the Central Provinces, 1,400,000 persons use mahua as a regular article of food, each person consuming one maund ( $1\frac{1}{4}$  bushels) per annum, an amount that would set free about  $1\frac{1}{2}$  maunds of grain, or about 30 per cent of the food necessities of the people in question. This, the lowest estimate, comes to one quarter of a million pounds sterling which the trees present annually to these Provinces." (*Watt, Commercial Products of India*, which see for discussion of the spirit manufacture and the use and manufacture of oil and butter from the seeds.)

**39182. MADHUCA INDICA** Gmelin.  
(*Bassia latifolia* Roxb.)

*Distribution.*—A tree 50 feet tall found throughout central India at an altitude of 1,000 to 4,000 feet.

**39183. MADHUCA LONGIFOLIA** (L.) Coville.  
(*Bassia longifolia* L.)

*Distribution.*—A tree 50 feet tall found in Malabar and in Ceylon.

**39184. HOLCUS SORGHUM** L. Poaceæ.  
(*Sorghum vulgare* Pers.)

**Sorghum.**

From the Seychelles Islands. Presented by Mr. P. Rivaly Dupont, curator, Botanical Station. Received August 12, 1914.

**39185 and 39186.**

From Asmara, Eritrea, Africa. Presented by the director, Government of the colony of Eritrea, Government Office, Bureau of Colonization. Received August 24, 1914.

**39185. JUNIPERUS PROCERA** Hochst. Pinaceæ. **East African cedar.**  
See S. P. I. Nos. 22775 and 27505 for previous introductions and description.

"A tree attaining in Eritrea from 20 to 25 meters in height and 1 meter in diameter, with oval, open head; bark cracked into long narrow plates, boughs cylindrical. Leaves scalelike, small, in four series, semi-oval or lengthened linear in the same plant. Flowers diœcious. Fruit globose ovoid or depressed globose, 5 to 7 mm. in diameter, bluish black and pruinose at maturity. Wood with yellowish white sapwood,